

Cheesy Ensaymada

A traditional Filipino sweet brioche-like bread that is baked with butter and topped with grated U.S. cheddar cheese and sugar. Simply rich in flavor and perfect for sharing with your loved ones.

INGREDIENTS

For the Dough

	Quantity (g)	Usage Level
Bread Flour	150	14.4
Plain Flour	340	32.7
Instant Yeast	10	1.0
Castor Sugar	90	8.7
U.S. Skimmed Milk Powder	10	1.0
U.S. Permeate	30	2.9
Egg Yolk	50	4.8
Water	240	23.1
Butter (Unsalted)	120	11.5
Total	1040	100

For the Toppings on each Ensaymada

	Quantity (g)	Usage Level
Butter (Unsalted)	60	21.4
U.S. Cheddar Cheese (White), grated	90	32.1
U.S. Cheddar Cheese (Orange), grated	90	32.1
Castor Sugar	40	14.3
Total	280	100

TIPS

- For an equally satisfying variation, spread with U.S. cream cheese instead of butter and sprinkle with cinnamon sugar.

PREPARATION

- Place flour, yeast, sugar, skimmed milk powder and permeate in the mixer bowl. Mix lightly with a spatula.
- In a small saucepan, melt butter and add in water. Heat it until it is slightly warm at 40 to 45°C.
- Pour the melted butter mixture over the flour in the mixing bowl and add in the egg yolks.
- Mix with the dough hook at low speed for 1 to 2 minutes until all is well incorporated.
- Increase to medium high speed and knead for 8 to 10 minutes.
- Place the dough in a lightly greased bowl and cover with plastic wrap.
- Allow it to proof for about 45 to 60 minutes until it doubles in size.
- Turn the dough onto a clean work surface and gently press to deflate.
- Divide the dough and form each piece into a ball of 60g.
- Roll out the piece thinly into 6" x 3" rectangle and brush surface with butter.
- Roll into a long rod and twirl into shape locking ends to seal.
- Place each piece in a greased ensaymada mould and let the dough rise until it doubles in size.
- Bake at 180°C for 15 to 20 minutes until golden brown.
- Allow the bread to cool before removing from the mould.
- Brush the top of each ensaymada with creamed butter. Sprinkle with castor sugar and grated U.S. Cheddar Cheese (white and orange).



BENEFIT OF USING U.S. PERMEATE

- Contributes to browning and a softer texture in bread products.

NUTRITIONAL CONTENT

Per 100g	
Calories	364kcal
Total Fat	15.9g
Saturated Fat	10.2g
Trans Fat	0.8g
Cholesterol	86.6mg
Total Carbohydrates	45.5g
Dietary Fiber	0.7g
Sugars	13.1g
Protein	9.6g
Calcium	116mg
Magnesium	25.6mg
Phosphorus	163mg
Potassium	157mg
Sodium	96.4mg
Iron	0.9mg
Vitamin A	524IU
Vitamin C	0mg

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed by U.S. Dairy Export Council Southeast Asia.